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INTERVIEW WITH DAVID ADAMS

MAPLE SYRUP

FEBRUARY 24, 1980 [1985]

INTERVIEWED BY:

TAMMIE PICKERING AND GARY COLLINS

TRANSCRIBED BY:

TAMMIE PICKERING

MARCH 26, 1985

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20

DAVID ADAMS interviewed February 24, 1985 at his home on the Cadiz Road, Princeton, Kentucky. Interviewed by Tammie Pickering and Gary Collins.

Recorded on Scotch AVX60,

Tape begins

TP: This is an interview with David Adams at his home on the Cadiz Road in Princeton. The Interview was made by Tammie Pickering and Gary Collins on February 24, 1985.

GC: Well, how long have you been making maple syrup?

DA: Well, about, I guess about ten years the last hitch; I originally started when I was about ten-years-old, that's when I got my first taste of the real thing, of course there's been alot of time lapse in there when I couldn't make it. I was in the service, you know, and away from this part of the country, but after I got back from the army and after a little stint in Texas, we came back here and we've been making it off and on since then.

TP: How did you first get interested in it? What was the thing that---

DA: Well to be honest with you I don't really remember. I, A, What give me the- courst I was only ten years old, but I don't really remember what give me the "hankerin" to get started in it; you know, but anyway, when I was ten year old, why I went out and tapped this tree out in our- I tapped two trees the best I remember, out in our back yard and it seems like I got about eight gallon of sap out of those two taps, over a couple of days run, you know, and carried it in the house and my mother cooked it down for me. Of course, it took a long time but, anyway we ended up with about a pint jar of syrup. Ever since then I've really thought, well, you know, you just can't- there's nothing like this on the market that you can buy, so, a, I've always liked to make it, ever since then.

GC: A, How many taps can you put on a tree?

DA: A, it would depend on the size of the tree. What I mean the size, the diameter of it, you can say, the rule-of-the-thumb is ever six inches you can put a tap. Say if you have a tree six inches in diameter you can put one tap in it. If the tree is twelve inches in diameter you can put two taps in it and so on.

NA: (small son of DA) Daddy

DA: Shhhhhhhh.

TP: Could it hurt the tree to put the taps in it? Would it damage it in anyway?

DA: No, normally in an average growing season the tap that you make in the spring will be completely grown over in the fall and say ten years later you do a diasect of this tree, you would just see a little bit of scar tissue in side, a little, a little dark place like where it tried to form bark inside the tree, you know, that's all you would be able to find. (NA sings) That particular section wouldn't be good for lumber making, but as far as hurting the tree it doesn't hurt it at all.

GC: Do you know others who have this craft?

DA: Not in this local, no, uh uh, course I've read alot on it about where they make it commercially, you know, and it's quite an industry up in Vermont, New York, Maine, and up in that part of the North East New England States.

GC: When do you start, making it? When do you start tapping the trees?

DA: Well, just as early as you can and the earlier that you get out there, which you have to do it with, when the weather is just right, when I mean the weather's right is after a real cold winter, you know, you'll get the first thaw like we've had this past week; this is ideal time to start, of course the sap won't run when it's below freezing. Course it could if it did run it would freeze solid in the jugs. But, normally the ideal running conditions are when the temperature drops in the 20's at night and say it gets up in the 40's in the day time, you know and you get a sun shiny day in the 40's it's ideal. (GC:If it...) After a night's freeze.

GC: If it freezes while it's in the jug, does? will that?---

DA: It doesn't hurt it but you just can't get it out of your jugs, you know, (laughs) (TP: You have to thaw it?) You have to let it thaw before you can get it out of your jugs.

TP: When you were growing up did you, did you know other people in the community or anything that made maple syrup?

DA: NO, no, I really can't remember what ever gave me the idea to do it in the first place.

TP: I wonder why more people around here haven't made maple syrup?

DA: Well, it's just alot of work and alot of trouble and normally people don't like to do anything that's alot of work and alot of trouble.

TP: They just buy it at the grocery.

DA: If you can get it at the grocery, you don't like to bother with going to the woods and getting it.

GC: How do you go about tapping the trees? The process.

DA: Well, just for a hobby person, you know, basically all you need is a drill bit, a 7/16 drill bit, and a piece of bamboo, just a little bit larger, where you'll get a good seal, you know, and basically that's all that you need really to , to get the sap out of the tree; as long as you get about a three inch deep hole and get you some kind of spigot on there, so it will drain away from the bark, you know, but basically aoo you need to get the sap out. Course there is a lot of modern devices now that they use to catch it with, you know, to take alot of the labor out of it, and pumping and so fourth.

TP: How do you know which tree? Without any leaves or anything, it's a maple?

DA: Well you just kindly got to be raised in the woods to know these tricks, you know. It's a hard rock maple though; it's a sugar maple and a hard rock maple, there are about four different types of maples that they use for a , for making maple syrup, but I'm really not familiar but with just two of them in this part of the county and I really can't identify the difference of them. The hard rock maple and the sugar maple.

TP: Is there a difference in the taste, I wonder?

DA: NO, no difference in the taste, it's just a difference in the leaf, the looks of the leaf. I had some literature here, I let another man borrow, a guy come yesterday and wanted to learn how to make maple syrup, so I let him have all my literature, so he's got all that now but, it would give you pictures of the different leaves you know, on the different types of maples.

GC: About how many gallons does it take of the sap to cook down?

DA: Normally it's about a 40 to one ratio or that the rule-of-the-thumb. Say, if it takes forty gallons of sap you'll end up with one gallon of syrup approximately when you get it cooked down.

TP: What's your interest in making maple syrup. Do you share it with your family or is it just---

DA: Oh, yeas, I share with anybody that want's to know how. You know, I've had several people to come this week just looking and you know, wanting to know how to make it, and what it took. I enjoy telling people how to do it, because, it's something, if you know how to do, if times ever got

hard you know how to make your sweetening part of your diet anyway.

TP: So it's a good thing to know?

DA: Oh yes! I think it is, I think everybody ought to be self sufficient if you can, you got the means you know.

GC: How do you store it?

DA: You talking about the sap or the syrup?

GC: The syrup.

DA: After it's made you just can it like you would anything else. Go through a sterilizing process, you know, and seal it and it will last indefinitely.

TP: Will the sap keep if you couldn't get around to---

DA: No--Oh you could freeze it but a normally you need to cook it up within a day or two after it's run out of the trees. Because, well it depends on the temperature too, weather like this you need to cook it the same day it runs out, but if it's down in the--- never gets up in above the 40's in the day time will keep for four or five days, you know.

GC: How long does it take for the sap to fill up a gallon?

DA: A good run, one hoel will run about a gallon of sap in eight hours. That's been my experience with it here in this part of the country. Of course, it's different everything has to do with it, nobofy really understands what makes it flow. You can be setting out there and watching it and the sun, watching it run and a cloud comes over and just immediately it will stop flowing. It'll start slowing down so we think the temperature and thesunshine has a lot to do with it, you know and the barometric pressure has a lot to do with the way it runs.

GC: It may be a silly question. Does it come from the top of the tree or the roots?

DA: No. It comes from the roots, it rises from the roots. When the temperature drops, supposedly the sap goes back down in the root sustem, like a, I don't know how to explain it, but you know when the temperature drops down in the 20's the sap goes to the ground and that way it picks up more sugar and when it comes back up you've got the sweetened water.

GC: When it gets real warm and the sap quits flowing, what, how, what happens to it then?

DA: Why it quits flowing? Well it don't really quit flowing it just, it's just not good after the tree starts to bud.

DA: It's what they call "buddy sap" and it, and it has a funky taste, When you've cooked it down, but you can't use the sap after the tree starts to swell or even the first sign of the buds showing on the tree, you know, that's the end of the run, so no more.

TP: What are, where do you get the supplies you use for---

DA: I make all of mine.

TP: You do it all?

DA: Normally, just a, well you just, for the spigot you use an old bamboo stick, see, right? and of course you just hang any kind of device on the tree, you know, secure it there on the tree underneath your spigot to catch it in.

TP: Like a jug or a bucket?

DA: Right a jug or a bucket, or any, whatever, you might have you really don't have to buy any thing to do this you know most every kitchen has some kind of a boiling device that you could evaporate it in, if you was just going to do it as a hobby, you know, for just a little amount, but if you're going to do several gallons well you'd have to have a larger evaporator.

NA: (Begins blowing in microphone.)

TP: If you do it in the ditchen you got to make such a small amount, to boil it down to?

DA: Right it would be, you would have the wall paper dripping off the ceiling, if you try to do too much, you know, cause of the moisture going into the house would just have water running everywhere.

GC: What do you use to cook the sap down with?

DA: I've got a--steel vat that's four foot square and one foot deep which would hold about one hundred gallons of sap and that's normally what we can run through in one days run. About a good eight hour shift, you know, you can evaporate about 100 gallon you end up with about two and a half gallons of syrup.

TP: Out of the hundred gallons of sap?

DA: Yes.

TP: About how much sap will one tree give in a season?

DA: I don't really know. I've never really checked it that close because our sap run here is so little of what it is up in the North Eastern states you know, because we'll always have a real warm p

have a real warm spell in February and usually the warm spell is long enough that the trees will start budding and you know, you can't use the sap after this period.

TP: How long does it take to gather enough sap? I believe we've asked a question similar to that.

DA: No, I don't think you have, uh, well, uh, course that depends on how much syrup you want to end up with. The more taps you've got, see? the more often you'll be able to cook. We try to have about 50 taps, 50 trees and this way we can cook about every other day, see? during a run and with the two, with the 50 taps we can normally produce close to 100 gallon(give or take), you know. So you let it run two days and then cook one day, but of course it's running all the time you're cooking too, but---

TP: Do you have several other people that help you?

DA: Just my mother and dad, they, of course--I and, uh, work in a chemical plant in Calvert city and I can only be there on the weekend, really, to do what needs to be done, so they, they take care of the cooking through the week and I do it on the weekend.

GC: How is your cooking? Where you cook the sap, how is it set up?

DA: The evaporator?

GC: Yes.

DA: That's what you call it; that's where you cook. The evaporator, well I knew I had to have some kind of a permanent furnace type thing to set my evaporator on, so I found this old chimney, and I disassembled it, you know. I had sand stone rock like out at your brother's place, out there, probably your's too, I can't remember, but anyway. I took this old chimney down and reconstructed a furnace to set my pan on and its kind of a permanent type thing and all I've got to do is take my pan off and set it up and down. But, it's a small operation of course, of course the bigger your evaporator is the quicker you can cook it off and so on.

TP: What are some, what are the different things you can do with maple syrup?

DA: Oh, there are just lots of different things, you can eat it on biscuits and you can eat it on pan cakes and you eat it on toast (laughs) and you can make ice, ice cream with it, you can just use it to sweeten anything, I even use it on my cereal, to sweeten my cereal. It makes delicious candy, some of the best candy you've ever eaten of you got some good recipes. Oh! It'll just make your mouth water

GC: While cooking it down can you get it too hot, can you burn it?

DA: No way to get it too hot. You can burn it right at the very last. OK, the best way to do this if you don't have control heat which we don't have is, is using wood to evaporate with, when we get down close to the last we take it off and bring it into the house where we can control the heat with a stove, you know, and finish it indoors.

TP: How do you know when you've got it done.

DA: Well, it's the boiling point. Normally water will boil at 212° in this area and to make good syrup you want to get it at least 219°. So you have a thermometer in it and when your thermometer reaches 219° you know you're getting close to time to take it off, it's almost done, I personally like to let it get on down to 224° which you don't have near as much syrup, but it's a lot better quality syrup.

TP: Does it make it sweeter and thicker to boil it longer?

DA: It makes it more thick. Right.

TP: And the, the pure sap are there any uses for sap before it's---

DA: None that I know of, they tell me it makes awful good coffee just to take it right out of the tree and make coffee with it but I, I never have gotten the opportunity to do that for some reason I keep wanting to, but it just don't ever work out.

TP: Do you plan-- Is this something you would like to hand down to your family as a---

DA: Yes, I've got a four year old son that seems to be interested in going with me everytime I go to the woods and I'd like for him to know how to do things like this. Where he'll be self-sufficient, you know, and be able to make syrup or just anything he wants to do, you know.

GC: What's your son's name?

DA: Nicholas Scott.

GC: Nicholas Scott?

DA: Um hum

TP: We'd like to ask some questions about your self, could you tell us some things about, about you about---

DA: About, uh, Could you be more specific?

TP: Just...your family and work.

DA: Ah, well, I have, uh, my, I have, we're a family of four, I have a daughter that's nineteen and married and I have a son that's four and, it don't sound like we planned it that way but, we really did. It was planned that way and my daughter's name is Christina Lear, she married Timmy Lear, here locally, from the county and my wif is Karen, she's from Nevraska, originally, she's a northerner and of course this is all strange to her. She don't understand sometimes, why I do all this silly stuff, but (laughs) anyway I enjoy it and she kind of understands it now after we've been married 20 years, so, and I work at Calvert City at Penwalt Chemicals at a chemical plant. I'm a crane operator by trade which, uh, that's all I've done all my life, really as far as making money. As operating a crane, I learned how to do it in the service and of course I've followed that craft efer since. So, I've been employeed with them for seventeen years now and I hope to be able to retire there and make syrup. (laughs)

TP: When you are retired would you like to continue the folf crafts?

DA: Oh yes! Oh yes! Right! Just anything that people of old have done, you know and people of now days have forgotten. I like to do things like that.

GC: Are there any other type crafts besides syrup that you---

DA: We, well another type syrup we make, sorgum mollasses also and right now my latest thing is making sour dough bread. We're really into that pretty deep and that's just something interesting too, be able to rise bread without using modern day devices, yeast and whatever, you know.

TP: So these are all crafts that eventually you'll hand down as a folk craft?

DA: Right, to my family and my children.

(tape stopped)

TP: Have other people shown interest in this craft.

DA: Yes, since it come out on the TV there's been several people out this week just looking and wanting to know how they can do it, you know, and I've instructed them the best I know how and whether they'll ever do it or not I don't know. It's like the weather you've got to know how to catch it and when to catch it you know and the weather just right hopefully, they'll pick up on it and the news media's been out three or four times to with the local papers and the Puducah and the Channel 6 out of Puducah has been here and done stories on it.

TP: Is this the first year that you've ever had this much publicity?

DA: Right, this is the first year that I've really had any great amount of publicity of the local paper here which has done stories on it two or three times and I think the bigger ones have picked up on their little stories and you know it's just kind of---

DA: Right, Yes.

GC: What, What type jugs do you use?

DA: Ahh... Just anything you can get, really the clear glass ones are the best, as far as having a little weight to where the wind won't blow them around, you know, a small, any small mouthed glass jug will do, course a little weight, you know, a lot of times the wind will get up and blow it around and course you'll miss all your sap then, but the smaller or the gallon type glass jugs.

GC: With plastic would that, a plastic jug, would it make the taste...?

DA: No, plastic's fine I use a lot of plastic too, because it's hard to find a lot of good glass jugs, and they're hard to store too without breaking them, you know. It's hard to get the small mouthed ones clean.

TP: Has anything unusual or have you ever had any unusual experiences or things that happened while making...?

DA: Not really, that I can think of; No, of course I'm not a veteran at this by any means, ah, I really can't think of anything outstanding that's happened while I've been making it. No. I might think a few minutes and come back with something, but not right now I can't think of anything.

GC: With other trees besides maple trees, what do, would they have any sap worth...?

DA: I've heard that box elder and sycamore have a sweet type sap but, I've never tried to make any of it, since we've got plenty of maple trees.

TP: Is it best that the trees grow close together, where you were it seemed like the trees were...?

DA: From what I can read, it seems like the best trees are the ones with a full crown. What I mean by a full crown is the limb silhouette, say if you was looking at the silhouette of a tree the limb structure would be like an umbrella those are the type of trees usually that are supposed to flow the most and have the best sugar content.

TP: I wonder what makes the difference?

DA: That's another one of the mysteries and alot of times just a little old tree anywhere will just pour , you know, so,a, it's alot of different theories that goes into it.

TP: How large does a tree have to be before you can tap it?

DA: About six inches in diameter. It's real small. I like for them to be at least ten inches before I tap them. Ah, but, it doesn't really matter since it doesn't hurt the tree anyway.

GC: You mentioned before about being six and twelve, you could put two?

DA: Uh huh.

GC: Could you possibly hurt the tree by getting too many taps?

DA: Not, Not by using that scale.

TP: With them six inches apart?

DA: Right, six inches, two every twelve inches or one, one tap for every six inched diameter.

DA: (to NA) Don't talk into that this thing's running.

TP: When you were growing up, were there other's that helped you then or was it just---

DA: Just my mother and I done it before I went in the service course my daddy was a dairy farmer at the time and he never did have any time to do any thing but milk the cows and of course since he's been retired he does a whole lot in it now as far as having to keep the sap poured up, you know, keep the buckets changed.

TP: It seems unusual that it, that it wasn't handed down. It seems like it would be so typical that it would be, be something that was handed down through the family or community.

DA: Well I'm not the ever-day-type fellow that you run into I like to do strange things and uh, ah, I can, I'll read about something and, you know, I'll get to thinking about it and I'll just do it, you know, (laughs). That's how I get on most of my projects, just, by coming up with different ideas that somebody else has already done it, you know, and read about it, get interested in it and do it.

TP: It seems like, it's an old craft that's been going on for---

DA: Oh, yes! Back , well, I don't really know when, back

during the depression this was a really common thing, for a lot of people, cause it's (other than sorgum molasses) that's the only type of sweeteners they had, you know, what they could make theirselves and it's a far superior to white sugar, I think.

GC: The uh, Are there any, are there different ways of doing it or is it just basically all the same?

DA: Basically it's just a matter of getting the water, evaporating the water out of the sap.

KA: Hi! (peeks into the room)

TP: Hello!

KA: How are you?

TP: Alright, how are you?

KA: Fine. (Leaves)

DA: What you end up with is the amount of sugar that was in the sap to start with so it's just a matter of boiling it down till you, till you loose all the water out of it. As you can see in those pictures there, quite a bit of steam comes out of it, all that's water see? With that particular evaporator, we can lower the water level in there about an inch an hour, which is about ten gallons an hour, is what we're evaporating on that system.

TP: Does it matter what kind of wood you burn?

DA: No, just any kind of old scrap wood will do it. Just keep the water boiling and it'll evaporate, you know.

GC: With the hundred gallons, how long did you say the, it would take too---

DA: About eight hours approximately eight hours, to evaporate it.

GC: About eight hours.

TP: When we watched you tap the trees you sprayed, you had a spray bottle and sprayed the holes.

DA: Yes, that was a bleach solution. What it does is just sterilizes the hole in there, it keeps bacteria from building up so quick. The natural healing process of the tree will cause the tap to stop running and the natural healing process is bacteria building up in there and when the bacteria builds up inside the tap, why, it will quit running and the bleach solution will keep it steril longer and you'll have a longer sap flow.

TP: What percentage of bleach do you use?

DA: It's about two percent bleach, and one percent water, it's just a matter of having some bleach in there to kill what bacteria you might---

TP: You wouldn't want straight bleach?

DA: No, no that would be a little stout, ah, youknow, I'm thinking about one to two percent.

TP: Do you know if the trees still flow at night, Do they...?

DA: Some nights I've seen them run all night long, you come out the next morning and all your jugs would be just running over, you know, on the ground, and ah, which were, eh, eh, This normally follows a real hard freeze that has lasted maybe six or seven days and then you have a warm spell and it warms up in the night; the trees will run all night then.

GC: You, How many gallons do you try to, get each year?

DA: Well, it varies, this year we're going to be real short it looks like, we've only had two good runs, ah, two good cookings and with our 50 taps it looks like we're going to end up with two and a half or three gallons of syrup is all we're going to get this year, so it's kind of disappointing. If the weather don't turn off cold in the next few days why it's going to be over.

TP: So when it turns off warmer like this, then it's just a short time before you can---?

DA: Right, everything will get, the ants will start crawling and it's kind of hard to fight all the ants and keep the ants out of the sap and it's just not really---

GC: Is it possible that you will get another good run?

DA: Very possible, should it in the next couple of days turn off good and cool and start freezing again at nights, why we'll get another good go at it, but according to the weather forecast, all the whole week's supposed to be in the 50's and 60's so it just don't really look good.

GC: How many, what's the largest amount of gallons of syrup that you---?

DA: Last year we got between twelve and fifteen gallons, was as close as we could estimate it, course we just put it up in jars and just ketchup bottles, just whatever we could get, you know, we don't buy any thing as far as to store it in, and pretty hard to keep a tab of what you did make, give a lot of it away in small portions to friends and neighbors.

GC: How long will it keep in the containers that you...?

DA: After it's been processed it's indefinite, it'll just last forever, if you get it good and steril seal you know, like can anything and sometimes, mold will start growing on it which don't hurt it but you need to open it up and use it, but, if you get a good seal and a good steril application, why you won't have any problem with it.

TP: When you drill, how should you go about this? and what type drill should you use.

DA: Well just an ordinary brace and bit. If anybody's familiar with that term, it's a device that you secure a bit in, and you turn it with, by hand you know and just drill a small hole in the tree with a slight downward angle where the sap can flow downward good. And I use a 7/16 size bit with an approximately 1/2 " bamboo cane to, for the spicket.

TP: How far up on the tree should you...

DA: About three feet normally or whatever is comfortable to you, you know. Doesn't really matter it will, you can break a little twig off right at the end of the branch and sap will run out of it.

TP: Have you ever been familiar with other people, have you talked with other people that made maple syrup?

DA: Nobody, that's ever made it. I've just, what I've learned, you know, but from anybody that, that's ever made it. Uh. I don't know of anybody that's ever made it around here.

TP: Is the material pretty easy to find?

DA: Oh yea! No problem to get enough material to make it with, if you really want to do it you know, just find you a cane thicket and go out and cut your spickets and find you a brace and bit and once you get it out of the tree you'll figure out some way to cook it down. (Laughs).

GC: What size cane should you use?

DA: Approximately a half inch, you know you'll drill a 7/16" hole and you'll take your cane and bevel it where it will go in there at a, and seal itself off, you know, if you drive it up in there it'll seal. Normally a half inch cane approximately will make a nice spicket.

GC: When we was out taking pictures we noticed that you had a little piece of rubber that you put over the bamboo.

DA: Those are just little rubber hoses to, so if the wind starts blowing it won't blow your jug away from the drip you see that direct the drip directly into the jug. When you use a small mouth, if you use a small mouth jug you'll have to have some kind of hose from your spicket down to the jug, or you wouldn't catch hardly any of it. The small the

jugs are, the cleaner you'll keep the sap. Of course inevitably little small pieces of bark will fall off your tree and get your sap. You know you've got to do alot of straining to get all that out of there.

TP: What kind of reactions have you had from other people? Have you had any negative reaction's?

DA: No! I really hadn't had any negative reactions. I've found that alot of people don't really care for the taste of maple syrup, though. Which is surprising to me. Uh! Even some of my sister's don't like it, but I don't think that there's anything that's compared to it that you can buy. (Laughs)

TP: Most of the syrup in the grocery store seem to have preservatives and...

DA: Right, and this doesn't have anything in it. That's what I like about it too. Because you know what you're eating when you eat this. And when you go to the store and buy this whatever it's preserved with, you know who know's what it's going to you in fifty years.

Will it eventually turn to sugar when it, maple syrup when it's stored.

DA: Sometimes it will but uh normally it won't. Of course, the futher you cook it down the more likely it is to turn to sugar. They used to long ago, used to make sugar cakes by cooking it on down to there wasn't no moisture, just pure sugar, you know.

TP: Have you ever tried to sugar, to make maple sugar.

DA: Yes! Basically when you make candy is that you stop it just before it gets to a , to a sugar point and that's how you end up with your soft candies.

GC: Is that what they call maple sugar?

DA: Right! Just uh, when you boil the sap down till there's no water left then that's all you've got left is the sugar.

GC: How would you go about getting it out of the evaporator, once it's cooked down to that point?

DA: To sugar, well, you, when it's hot it'll still be a little bit pliable and fle ible and you can dip it right out, but once it cools it will immediately get hard. Just knowing when to do it you know (Laughs) If you know it's if you're ever made any candy you know it's real trick, tickly. Right there at the last to get it just right you know.

TP: Uh, sugar and it seems like there should be other people in somewhere near, but I've not heard of any either that make.

DA: Well probably the reason you don't hear about in this area are...

(Tape is flipped, side two)

DA: Just to try to make it for sale.

TP: In places like Vermont, how long would the length of the season be.

DA: From what I read about thirty days to si weeks I think is about their normal sap flow. Of course they e tend their sap flow by using formaldehyde capsules to go in the taps and this is supposed to keep the tap running for e tended periods of time. Bacteria don't build up in there where tree don't stop flowing.

TP: So that might effect the syrup?

DA: Well, it don't even sound good to start with so I don't even try to use it. The bleach is bad enough, but, of course, bleach will boil out if, when you put heat to it, it evaporates.

(End of Interview)